STRENGTHS

0 Customer service

Handled customer queries courteously and efficien tly, resulting in a 95% customer satisfaction rating.

Attention to detail

Ensured strict adherence to all relevant food safety and hygiene regulations, resulting in zero food safety vio lations.

SKILLS

Food preparation · Team work ·
Knowledge of tools ·
Oparating of equipments ·
Customer service ·
Culinary techniques ·
Time management

ACHIEVEMENTS

Training and Development

Mentored and coached by senior chefs, playing a key role in growth of the istablishment.

0 Menu Innovation

Created a signature dish that became the most popular item on the menu, consistently praised by customers.

Key factor

I am a positive thinker hard worker and easily adaptable of any kind of situation

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ABHISHEK Kumar

Indian Tandoor & south indian Chef

E : 8628887338, 7018962482 ksa - +966561847992 @
abhishekkumar94645@gmail.com 9 Vill machkehar P.O ahju Distt-mandi 175032 Himachal Pradesh.

SUMMARY

Experienced Kitchen Chef with a demonstrated history of successfully leading kitchen teams and delivering outstanding food and service. Passionate about food preparation and cooking, with a love for creating innovative dishes and providing excellent customer experiences. Proven track record in menu planning, Recognized for achieving high food quality standards, optimizing kitchen efficiency, and developing talent. Looking for a long-term career opportunity to contribute my expertise and drive the success of a dynamic restaurant or hotel establishment.

EXPERIENCE Experience As a Chef

Currently working as a commi 1 with Radission blu Riyadh Minhal from 01th January 2025 to till date

worked with Crowne Plaza AN IHG Hotel Riyadh Minhall as a Commi 1 Chef from 15 Oct 2023.to 2024 December

Worked with Club Mahindra Resort- As Sonora Goa as a Commis Chef II in Indian and Tandoor Department from May 2022 to Aug 2023.

Worked with TSG HOTEL, NEIL ISLAND ANDAMAN & NICOBAR as a commi II in Indian Department

Worked with The Umeed Hotel Ahmadabad for 8 months as a Commis Chef III in Indian Department.

PROFESSIONAL QUALIFICATION

One Year Diploma in FOOD PRODUCTION from Bharat Institute Of Hotel Management (BIHM) Dharamshala.

Six months Industrial Training from Taj Savoy Ooty.

1 year Job Training from The Umeed hotel Ahmedabad.

CERIFICATES & APPRECIATION

BEST EMPLOY OF THE MONTH (March 2022) FROM TSG HOTEL, NEIL ISLAND, ANDAMAN & NICOBAR

LANGUAGES

Hindi Native o o o o o English Intermediate o o

PERSONAL INFORMATION High School

12th and 10th both passed from Himachal Pradesh Board of school education D harmsala.

PERSONALINFORMATION

ABHISHEKKUMAR

Date of Birth - 15/12/2000
Father's Name- sanjay kumar

Sex- Male
Nationality- INDIAN
Marital Status- Un- married

Declaration

I acknowledge that above information given by me is true to the best of my knowledge.

Date :
Place : Signature

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: Indian :